

# Parkers' Lighthouse®

LOUNGE

## HAPPY HOUR

Monday - Friday 3 PM - 6 PM

(Bar & Lounge Only : Excluding Holidays and Special Events)

<b>Happy Hour Cocktails</b> .....	7
Jameson, Jack Daniels, Buffalo Trace, Absolut, Titos, Tanqueray, Bacardi, The Glenrothes 10 yr., Pueblo Viejo Blanco (Up, Rocks and Martinis Add \$1.50)	
<b>Happy Hour Craft Draft</b> .....	7
<b>Happy Hour Wine</b> .....	7.5
<b>Buffalo Buck</b> .....	8.5

**All Other Alcoholic Beverages are 20% off**

## SMALL BITES

Clam Chowder - Cup .....	6
Chowder Fries .....	9
Chicken Wings .....	10
Crispy Calamari .....	11
Shrimp Cocktail .....	12
Shrimp Scampi .....	10
Manila Clams .....	Half 8 Full 14
Shishito Peppers .....	6
Garlic Cheese Bread .....	7
"Crabby" Garlic Cheese Bread .....	10
"Garlic Cheese Bread" Burger .....	17
8 oz. Ground Beef & Brisket, Tomato, Our Famous Garlic Cheese Bread	

## SUSHI ROLLS

I Love You .....	13
Tempura Shrimp, Shrimp, Crab, Ahi On Top, Soy Paper (No Rice)	
Rainbow .....	13
Snow Crab, Cucumber Inside, Shrimp, Tuna, Yellowtail, Salmon, Halibut, Avocado	
Crunchy Roll .....	10
Tempura Shrimp, Avocado and Cucumber, topped with Tempura Crunchies and Sweet Soy Sauce	
California Roll .....	9
Spicy Tuna Roll .....	9

## \*SIGNATURE ROLLS

<b>Ceviche Roll</b> Crab Mix, Cucumber, Shrimp Tempura, topped with Ahi and Pico de Gallo	19
<b>Lighthouse Roll</b> Shrimp Tempura, Spicy Tuna, Cucumber inside, wrapped with Yellowtail, Avocado, Crunchy Garlic, Yuzu Sauce	21
<b>Rock Shrimp Roll</b> Garlic Shrimp, Crab Mix, Asparagus, Avocado, Daikon Sprouts	17
<b>Salmon Ponzu Roll</b> Crab Mix, Cucumber, Avocado, Seared Salmon, Onion, Garlic Ponzu Butter	18
<b>I Love You</b> Tempura Shrimp, Crab Mix, Ahi on Top, Soy Paper (no rice)	19
<b>Alaskan Red King Crab Roll</b> King Crab, Yellowtail, Sprouts, Asparagus, topped with Avocado and more King Crab, Garlic Butter Sauce	29

## LOUNGE

### Today's Fresh Oysters

Cocktail Sauce and Champagne Mignonette	1/2 Dozen 18	Dozen 34
<b>Clam Chowder</b> .....	Cup 10	Bowl 12
<b>Garlic Cheese Bread</b> .....	9	
<b>"Crabby" Garlic Cheese Bread</b> .....	15	
<b>Shrimp Scampi</b> .....	15	
Garlic, Lemon, White Wine, Tomato, Toasted Crostini		
<b>Crispy Calamari</b> .....	17	
Remoulade Dipping Sauce		
<b>Manila Clams</b> .....	Half 14	Full 21
Pacific Coast Manila Clams, Aromatic Natural Broth, Drawn Butter		
<b>Jumbo Shrimp Cocktail</b> .....	19	
Cocktail Sauce, Lemon		
<b>Chowder Fries</b> .....	14	
French Fries, Clam Chowder, Bacon, Green Onion		
<b>Chicken Wings</b> .....	13	
Buffalo Sauce, Blue Cheese Dressing		
<b>Blistered Shishito Peppers</b> .....	9	
Soy Broth, Daikon, Carrots, Yuzu Dressing, Sesame Seeds		
<b>Caesar</b> .....	13	
Crisp Romaine, Caesar Dressing, Croutons, Shaved Parmesan Cheese		
<b>Lobster &amp; Shrimp Taquitos</b> .....	18	
Salsa Verde, Lime Crema, Tomato, Guacamole, Chives		
<b>Fish &amp; Chips</b> .....	23	
French Fries, Coleslaw		
<b>"Garlic Cheese Bread" Burger</b> .....	21	
8 oz. Ground Beef & Brisket, Tomato, Our Famous Garlic Cheese Bread		

## SUSHI MENU

### APPETIZERS

Edamame ...	5
Spicy Edamame ...	6

Miso Soup ...	5
Sunomono ...	4
Add Garlic Shrimp or Snow Crab 2	

\*NIGIRI SUSHI ... 8 / \*SASHIMI ... 9

<b>Albacore</b> Shiro	<b>Shrimp</b> Ebi
<b>Eel</b> Unagi	<b>Octopus</b> Tako
<b>Halibut</b> Hirame	<b>Ahi Tuna</b> Maguro
<b>Salmon</b> Sake	<b>Yellowtail</b> Hamachi
<b>Seared Tuna</b> Maguro Tataki	<b>Snow Crab</b> Kani

### \*SPECIALTIES

<b>Sushi Combination</b> 27 California Roll, Halibut, Tuna, Albacore, Salmon, Shrimp, Yellowtail & Eel, Miso Soup
<b>Sashimi Combination</b> 29 Tuna, Salmon, Albacore, Yellowtail And Halibut, Steamed Rice, Miso Soup
<b>Bento Box</b> 30 Spicy Tuna Roll, California Roll, Sunomono, Seaweed Salad, Tuna & Salmon Sashimi, Shrimp & Albacore Sushi, Miso Soup

\*These items can be served raw or undercooked, or may contain raw or undercooked ingredients.  
State health regulations require that we inform you that consuming raw or undercooked meats,  
seafood or eggs may increase your risk of food-borne illness.

# Parkers' Signature Cocktails ....15

Made with Fresh Seasonal Ingredients and Premium Spirits

## Mango Mojito

Cruzan Mango, Lime, Mint, Mango

## Blush Sangria

Passoã Passionfruit Liqueur, Rosé Wine, Orange Juice

## Pomegranate Basil Smash

Tito's, Pomegranate Juice, Pama, Simple Syrup, Basil Leaf

## Zaferia

Gioia Luisa Limoncello, Los Vecinos Mezcal, Lemon Juice, Guajillo Simple Syrup, Pomegranate Salt Rim

## Bee's Knees

Gray Whale Gin, Barr Hill Honey Syrup, Lemon Juice

## Soboku Jin Martini

Roku Gin, Ginger-Citrus Shrub, Yuzu, Simple Syrup, Oba Leaf

## Jack Apple Cooler

Jack Apple, Lemon, Simple Syrup, Hard Cider, Cinnamon Sugar Rim

## Puesta del Sol

Volcan Reposado Tequila, Blood Orange Shrub, Lemon, Pomegranate Salt Rim

## Parkers' Ultimate Bloody Mary .... 18

Absolut Peppar, Celery, Bacon Salt, Jumbo Shrimp wrapped Tomolive, Pepperoni Straw, Garlic-Stuffed Olives, Lemon and Lime

## CRAFT DRAFTS

Beachwood Foam Top	Long Beach	5.5%	Blonde Ale	8
Elysian Space Dust	Seattle	8.2%	Double IPA	8
Anderson Valley Boont	Boonville	5.8%	Amber	8
Left Hand Milk Stout	CO	6.0%	Sweet Stout	8
Modelo Especial	Mexico	4.5%	Pilsner	8
Latitude 33 Blood Orange	Vista, CA	7.2%	IPA-American	8
Golden Road Mango Cart	Los Angeles	4.0%	Wheat Ale	8
Lost Coast Revenant	Eureka, CA	7.0%	IPA	8
Figueroa Mountain Davy Brown	Buellton, CA	6.0%	Brown Ale	8
Smog City From LA Wit Love	Torrance	4.8%	Belgian White	8
Pizza Port Shark Bite	Carlsbad, CA	6.0%	American Red	8
Golden Road	Los Angeles	5.0%	Hefeweizen	8

## PREMIUM COLD SAKE

	Gls	Btl
<b>Joto Junmai Gingo "The Pink One"</b> (720 ml) Floral Aromas, Peach and Melon On Palate, Lingering Melon Finish	8	46
<b>Banzai Bunny Sparkling Natural</b> (300 ml) Soft Texture, Elegantly Sweet		15
<b>Momokawa Organic Nigori Ginjo (Unfiltered)</b> (300ml) Creamy and Full-Bodied with Hints of Lychee		18
<b>SakéOne G Joy Genshu</b> (750 ml) Big and Bold with Melon, Pepper and Cherry Finish		39
<b>Joto Daiginjo "The One with the Clocks"</b> (300 ml) Crushed Sage Notes, Spiced Apple, Supple Satin Texture		35
<b>Taiheikai Tokubetsu Junmai "Pacific Ocean"</b> (720 ml) Abundant, Balanced Fruit with Light Nuttiness and Earthiness		55

## ROTATING DRAFTS

Full Circle Illa Vanilla	Fresno	6.5%	IPA - Milkshake	8	Brewery Ommegang Rosetta	New York	5.6%	Sour - Fruited	8.5
Goose Island	Vista, CA	5.9%	IPA - English	8	Stone Neverending	Escondido	4.0%	Session IPA	8
Societe Brewing The Coachman	Chicago, IL	4.9%	Session IPA	8	Ashland Mango Strawberry	San Diego	5.0%	Seltzer	8
Enegren Brewing Edel-Pils	Moorpark, CA	4.8%	Pilsner	8	Figueroa Mountain Mosaic	Buellton, CA	5.5%	Pale Ale	8

## CRAFT BOTTLES

Abita	Louisiana	4.5%	Amber Lager	7
Dogfish Head 60 Minute	Delaware	6.0%	IPA	7
Lagunitas IPA	Petaluma	6.2%	IPA	8
Lost Coast Downtown Brown	Eureka	5.0%	Brown Ale	7
Guinness	Ireland	4.0%	Stout	8
Dogfish Head SeaQuench	Delaware	4.9%	Session Sour Ale	7
Stella Artois	Belgium	4.8%	Pilsner	8
Stone Delicious IPA (Gluten Reduced)	Escondido	7.7%	IPA	7
Sierra Nevada	Chico	5.6%	Pale Ale	7
Lost Coast Great White	Eureka	5.8%	White Ale	7
Firestone 805	Paso Robles	4.7%	Blonde Ale	7
Budweiser	St. Louis	4.5%	Lager	6
Bud Light	St. Louis	4.5%	Lager	6
Coors Light	Colorado	4.5%	Lager	6
Corona	Mexico	4.5%	Lager	7
Michelob Ultra	MO	4.2%	Low Cal Lager	7
Sam Adams	Boston	4.9%	Amber Lager	7
Heineken (Non-Alcoholic)	Amsterdam	N/A	Lager	7
22 oz Anderson Valley Bourbon Barrel	CA	6.9%	Barrel-Aged Stout	25
22 oz Stone Arrogant Bastard	San Diego	7.8%	IPA	15
22 oz Sapporo	Japan	4.5%	Dry Lager	12

## WINES BY THE GLASS

Prosecco - <b>La Marca</b> NV 187 ml (Italy)	11
Sparkling - <b>Chandon Brut</b> NV 187ml (Napa, CA)	13
Moscato - <b>Seven Daughters</b> 2019 (Italy)	12
Riesling - <b>Relax</b> N.V. (Mosel, Germany)	11
Pinot Grigio - <b>Ruffino</b> "Lumina" 2018 (Friuli, Italy)	11
Pinot Grigio - <b>Kettmeir</b> 2019 (Südtirol-Alto Adige, Italy)	15
Chenin Blanc - <b>Dry Creek</b> 2018 (Clarksburg, CA)	11
Albariño - <b>Terrazas "Torrantes"</b> , Reserva 2019 (Argentina)	12
Sauvignon Blanc - <b>Momo</b> 2020 (Marlborough, NZ)	11
Sauvignon Blanc - <b>St. Supéry</b> 2018 (Napa, CA)	13
Viognier - <b>Zaca Mesa</b> 2017 (Santa Ynez Valley, CA)	12
Chardonnay - <b>Bianchi</b> 2017 (Santa Barbara County, CA)	12
Chardonnay - <b>Hess "Shirtail Ranches"</b> 2018 (Carneros, CA)	14
Chardonnay - <b>Mer Soleil</b> 2018 (Monterey, CA)	16
Chardonnay - <b>ZD</b> 2017 (California)	17
Rosé - <b>Cape Mentelle</b> 2019 (Margaret River, Aus)	12
Rosé - <b>Whispering Angel</b> 2019 (Cotes de Provence, France)	15
Pinot Noir - <b>J Vineyards</b> 2018 (Central Coast, CA)	13
Pinot Noir - <b>WillaKenzie</b> Estate 2017 (Willamette Valley, OR)	18
Pinot Noir - <b>Hess "Allomi"</b> 2018 (Napa, CA)	20
Merlot - <b>Ferrari-Carano</b> 2017 (Sonoma County, CA)	14
Zinfandel - <b>Artezin</b> 2018 (Mendocino, CA)	14
Zinfandel - <b>Dry Creek</b> 2018 (Sonoma, CA)	16
Malbec - <b>Trivento</b> 2019 (Mendoza, Argentina)	11
Red Blend - <b>Flat Top Hills</b> 2016 (California)	13
Cabernet Sauvignon - <b>Drumheller</b> 2017 (Columbia Valley)	12
Cabernet Sauvignon - <b>Justin</b> 2018 (Paso Robles)	17
Cabernet Sauvignon - <b>Château Buena Vista</b> 2016 (Napa, CA)	20